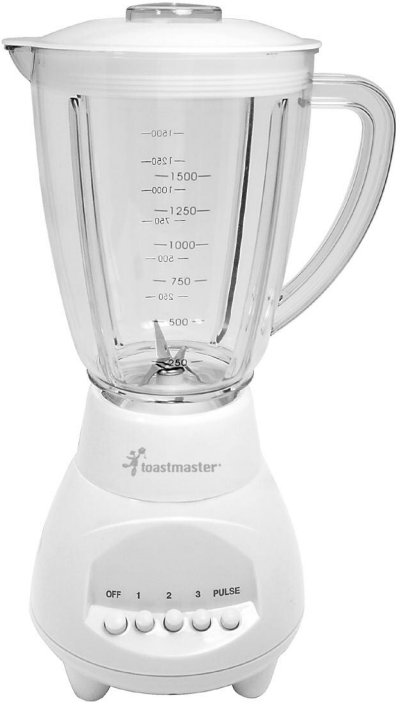
OWNER'S MANUAL

Model Nos. TMBL1134, TMBL1134 RA

Toastmaster®

BLENDER



toastmaster®

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not put cord, plugs, or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Keep hands and utensils out of the Blending Jar while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used but must be used only when the Blender is not running.
12. Blades are sharp. Handle carefully.
13. Always operate Blender with Blending Jar Lid in place.
14. Do not blend hot liquids.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately press the OFF button and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.
8. Do not use if the Blending Jar is cracked or chipped.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top.

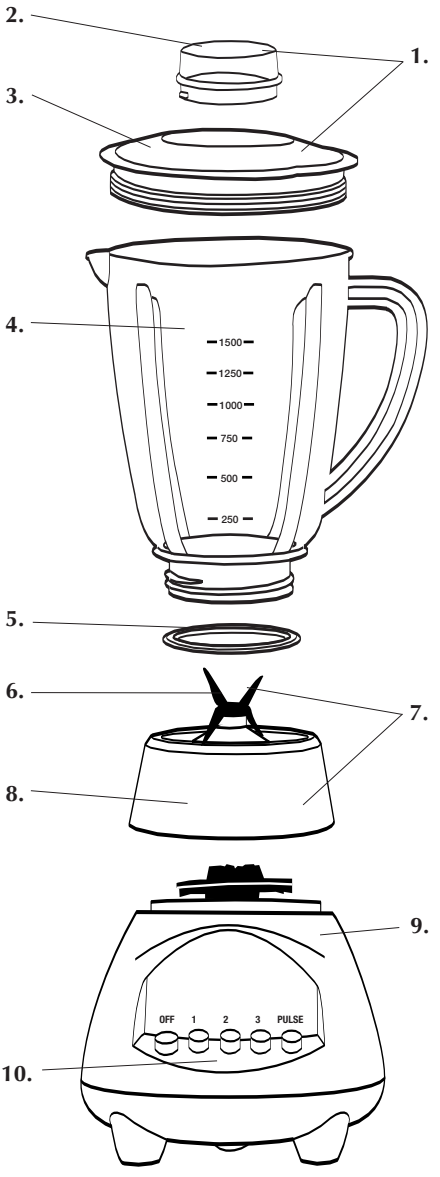
Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

GETTING TO KNOW YOUR **TOASTMASTER®** BLENDER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



1. Lid Assembly
2. Lid Insert (P/N 71257)
3. Lid (P/N 71258)
4. Blending Jar (P/N 71259)
5. Gasket (P/N 71260)
6. Blades
7. Collar Assembly (P/N 71262)
8. Collar
9. Motor Housing
10. Control Panel

Figure 1

BEFORE USING FOR THE FIRST TIME

CAUTION: Use extreme care when handling the Blade. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

1. Carefully unpack the Blender, Blending Jar, and all parts.
2. Wash the Lid Insert, Gasket, Blending Jar, Lid, and Collar Assembly in warm soapy water. Rinse and dry thoroughly.
3. Make sure the cord is unplugged and the OFF button has been pressed.

CAUTION: To protect against risk of electrical shock, do not place Motor Housing, plug or cord in water or any other liquid.

4. Wipe the Motor Housing clean with a moistened cloth. Dry thoroughly.

NOTE: Collar Assembly with Blades is a fixed part and cannot be disassembled.

BLENDER ASSEMBLY INSTRUCTIONS

NOTE: Before assembling, make sure the cord is unplugged.

CAUTION: Use extreme care when handling the Blades. Do not touch Blades with your fingers. The Blades are very sharp and can cause injury if touched.

1. Carefully place the Gasket over the Collar Assembly.
2. Set the Blending Jar on top of the Gasket and Collar Assembly.
3. Carefully hold the Collar Assembly with one hand and turn the Blending Jar clockwise to firmly secure it in position.

NOTE: The Gasket and Collar Assembly must be firmly attached to the Blending Jar before putting any foods or liquids into the Blending Jar.

OPERATING INSTRUCTIONS

CAUTION: Keep hands and utensils out of the Blending Jar while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but must only be used when the unit is not running.

CAUTION: Use extreme care when handling the Blades. Do not touch Blades with your fingers. The Blades are very sharp and can cause injury if touched.

1. Before starting, make sure power cord is unplugged and the OFF button has been pressed.

OPERATING INSTRUCTIONS *(CONTINUED)*

2. Make sure that the Collar Assembly and Gasket are properly assembled and securely fastened to the Blending Jar. See Assembly Instructions for details.
3. Place the Blending Jar on top of the Motor Housing making sure it is firmly seated and not tilting to one side. Hold the Motor Housing and turn the Blending Jar clockwise until it locks into position.

CAUTION: Never place the Collar Assembly on the Motor Housing without the Blending Jar being completely assembled and securely tightened.

4. Add ingredients to the Blending Jar.

NOTE: Do not fill the Blending Jar more than ¾ full. Never operate when the Blending Jar is empty.

5. Place Lid with Lid Insert on Blending Jar.

IMPORTANT: Always hold Lid in place during processing.

6. Plug the power cord into a 120V AC electrical outlet. Press buttons 1-3 for desired speed setting: 1 is the lower speed; 2 is the middle speed and 3 is the highest speed. Blend until ingredients have reached desired consistency.

CAUTION: If Blending Jar rotates during blending, immediately press the OFF button, then secure by tightening the Gasket and Collar Assembly on Blending Jar.
- **Do not touch Blades**
- **Do not interfere with the Blade movement**
- **Do not remove Blending Jar Lid**

7. When blending is completed, press the OFF button to stop the Blender and unplug the unit.
8. Grasp container handle, turn container counter-clockwise and lift off of Motor housing. Remove Lid Assembly. Pour.

PULSE SETTING

This setting can be used for such food items as crumbling crackers, grating cheese or chopping vegetables.

1. Press the PULSE button repeatedly until desired consistency has been reached.
2. When pulsing is completed, unplug the unit.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing that requires disassembly must be performed by a qualified appliance repair technician.

CARE AND CLEANING

1. Unplug the appliance.
2. Grasp Blending Jar handle, turn counter-clockwise and lift off of Motor Housing. Remove Lid Assembly and pour processed food out of container. Unscrew Collar Assembly from Blending Jar and carefully remove.

CAUTION: Blades are sharp. Handle carefully.

CAUTION: Never place Motor Housing in water or other liquids.

3. Immediately after each use, disassemble Lid and Blending Jar. Carefully wash all parts in warm sudsy water. Rinse and dry thoroughly. Do not wash parts in dishwasher.
4. Do not use a harsh abrasive on any part of the Blender.
5. Clean exterior of Motor Housing with a soft damp cloth and dry.
6. Reassemble Gasket and Collar Assembly onto Blending Jar. Place onto Motor Housing and cover with Lid Assembly. Spin dry for 10 seconds. Store with Lid Assembly ajar.

CAUTION: Always assemble clean and dry blender parts correctly before storing on the Motor Housing. Severe injury can result if Blender is accidentally turned ON when not properly assembled.

HELPFUL HINTS

DO

- Always place liquid ingredients into the container first, unless recipe directs otherwise.
- Most foods require only seconds, not minutes, to process.
- Blend small amounts of solid food at a time for best results.

HELPFUL HINTS *(CONTINUED)*

- Break or cut food into uniform 1″– 2″ size pieces and hard fibrous food into uniform ½″ pieces before processing. This will allow the food to drop down around the blades for faster, more thorough blending action.
- Always place Lid Assembly on Blending Jar before turning Blender on to prevent splattering.
- To add foods while Blender is operating, remove small clear insert on Lid and slowly add ingredients.
- Always remove bones, pits, hard shells, seeds, and cores before processing to avoid damaging the unit.
- If food sticks to sides of container and blending action stops, turn the unit off, remove the Lid Assembly and carefully push food down using a rubber spatula. Remove spatula, replace Lid Assembly and continue blending.
- If motor labors while processing, turn knob to higher speed or remove part of contents and blend in small batches.

DO NOT

CAUTION: Do not attempt to operate without the Collar Assembly, Gasket, Blending Jar and Lid inserted properly in place.

- Do not attempt to process extremely hard food which is difficult to cut with a kitchen knife.
- Do not fill the Blending Jar more than ¾ full.
- Do not store foods in the Blending Jar.
- Do not process ice without liquids.
- Do not attempt to use the Blender to mash potatoes, whip egg whites or cream, grind raw meat, knead heavy doughs, or extract juices from fruits and vegetables.
- Do not use the Blender to process hot foods.
- Do not remove Blending Jar from Motor Housing or replace it until motor has stopped.
- Do not remove Lid Assembly while processing. Use removable insert on Lid to add ingredients.

RECIPES

BEVERAGES

Place all the ingredients in the container in the order listed. Cover and blend on speed 3 until smooth, from 15 – 60 seconds. Serve immediately. Each recipe makes 2 – 4 servings.

COTTAGE CHEESE COCKTAIL

1 cup chilled V-8® vegetable juice
½ cup cottage cheese

CRANAPPLE COCKTAIL

1 ½ cups cold cranapple juice
2 TBL lemon juice
8 – 10 ice cubes, added one at a time

BANANA SMOOTHEE

2 cups cold milk
2 ripe bananas
¼ tsp cinnamon
8 – 10 ice cubes, added one at a time

MOCHA FRAPPE

1½ cups cold milk
2 tsp instant coffee
¼ tsp cinnamon
½ pint chocolate frozen yogurt

ORANGE FROSTY

1 can (6 oz.) frozen orange juice concentrate
1 cup cold water
1 cup cold milk
½ cup sugar
1 tsp vanilla
8 – 10 ice cubes, added one at a time

CHOCOLATE MILK SHAKE

2 cups cold milk
¼ cup chocolate syrup
1½ cups vanilla or chocolate ice cream

PINEAPPLE JUICE

1 can (5¼ oz.) crushed pineapple w/juice
1 cup cold milk
2 drops maple extract
8 – 10 ice cubes, added one at a time

YOGURT PEACH SHAKE

1 cup frozen sliced peaches w/juice (slightly thawed)
1 cup yogurt
1 TBL powdered sugar
sprinkle of cinnamon

CRANBERRY REFRESHER

1 cup cold cranberry juice
1 cup cold milk
2 TBL powdered sugar
¼ tsp vanilla

FRUIT SHAKE

1 cup ice cream
1 cup cold milk
1 cup frozen strawberries (slightly thawed)
3 TBL powdered sugar

SALAD DRESSINGS

MAYONNAISE

1 egg
2 TBL vinegar
1 tsp sugar
½ tsp dry mustard
½ tsp salt
1 cup salad oil — divided

Place egg, vinegar, sugar, mustard, salt and ¼ cup of the oil into Blender. Cover and mix on speed 3 until smooth, about 5 seconds. Without stopping Blender, remove lid insert and gradually pour in remaining oil. Stop Blender when all oil has been added. Makes 1¼ cups.

SANTA FE DRESSING

½ cup soy sauce
¼ cup lemon juice
¼ cup peanut oil
¼ cup olive oil
1 jalapeno pepper, cut into pieces
½ cup cucumber, cut into pieces
½ cup red onion, cut into pieces
8 cilantro sprigs

Place ingredients into Blender in order listed. Cover and mix on speed 3 for 15–30 seconds or until smooth. Makes 2 cups.

SPICY COTTAGE CHEESE DRESSING

½ cup salad oil
8 oz. tomato juice
½ tsp Tabasco® pepper sauce
1 green onion, cut into pieces
1 cup cottage cheese

Place ingredients into Blender in order listed. Cover and mix on speed 3 for 15–30 seconds or until smooth. Makes 1½ cups.

HIDDEN VALLEY DRESSING

½ cup milk
1 cup yogurt
1 pkg. (1.1 oz.) Original Hidden Valley Ranch® dressing
½ cup carrots, cut into pieces
½ cup cucumber, cut into pieces

Place ingredients into Blender in order listed. Cover and mix on speed 3 for 15–30 seconds or until smooth. Makes 1½–2 cups.

MARINADES

Place all ingredients into Blender in order listed. Mix on speed 3 for 30 seconds. Coat meat, chicken or fish with mixture. Marinate in refrigerator at least 30 minutes. Quantities will marinate 1 – 1½ pounds of meat.

RED WINE
(Use with beef and lamb)
¼ cup red wine vinegar
2 TBL vegetable oil
1 TBL Dijon mustard
1 clove garlic
½ tsp dried Italian seasoning
⅛ tsp pepper, coarsely ground

CURRY YOGURT (Use with chicken, lamb and pork)
⅓ cup plain yogurt
2 TBL lemon juice
1 TBL vegetable oil
2 cloves garlic
½ tsp curry powder
⅛ tsp crushed red pepper

LEMON ORIENTAL
(Use with chicken and fish)
¼ cup lemon juice
1 TBL soy sauce
1 TBL vegetable oil
¼ onion, cut into pieces
¼ tsp ground ginger
⅛ tsp crushed red pepper

SPICY HERB
(Use with any type of meat)
¼ cup dry wine
¼ cup vegetable oil
1 TBL lemon juice
¼ tsp Tabasco® pepper sauce
¼ onion, cut into pieces
1 clove garlic
⅛ tsp dried basil leaves
⅛ cup dry mustard

SZECHWAN
(Use with any type of meat)
¼ cup soy sauce
3 TBL dry sherry
¼ TBL sesame oil
2 TBL sugar
2 TBL corn starch

MEXICALI
(Use with any type of meat)
½ cup prepared salsa
2 TBL lime juice
1 TBL vegetable oil
2 TBL cilantro

DESSERTS

CINNAMON PEACH COBBLER

¼ cup milk
2 TBL vegetable oil
¼ cup sugar
1 cup biscuit mix (like Bisquick®)

1 can (21 oz.) peach pie filling
cinnamon for topping

Preheat oven to 350°F/177°C.

Place milk, oil, sugar and biscuit mix into Blender in order listed. Cover and mix on speed 3 for 15 – 20 seconds, scrape sides if necessary. Remove batter through bottom of container after removal of cutting unit assembly.

FROZEN FRUIT CUPS

1 can (15¼ oz.) pineapple chunks, with juice
1 banana, sliced
1 cup frozen strawberries (slightly thawed)
⅓ cup sugar

Place ingredients into Blender in order listed. Cover and stir on speed 1 or 2 for 30 seconds or until smooth. Pour into cups and freeze.

BLENDER BROWNIE

2 eggs
⅔ cup applesauce
1 tsp vanilla
¾ cup sugar
½ cup flour
¼ cup cocoa
½ tsp baking soda

powdered sugar

Preheat oven to 350°F/177°C.

Place ingredients into Blender in order listed. Cover and mix on speed 3 for 15 seconds. Scrape sides and mix on speed 3 for 45 – 60 seconds. Pour into a greased 8″ cake pan. Bake 45 – 50 minutes or until done. After cooled, dust with powdered sugar.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-947-3744 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia, MO 65205-7366 USA
1-800-947-3744
E-mail: consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

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